

# Wild Rice and Dried Fruit Pilaf – Gibbs-California Wild Rice

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- **Yield:** 6 Servings

Dried fruit and wild rice have always been favored during the holidays, but you can make this dish anytime you want to add a bit of sweetness to your meal!

Recipe courtesy of: California Wild Rice Advisory Board

## Ingredients

- 2 cups [chicken broth](#)
- 1 cup [California Wild Rice](#) *rinsed*
- 1 tbsp [butter](#)
- 1 [onion](#) *sliced in thin wedges*
- 2 tsp [brown sugar](#) *firmly packed*
- 1/4 cup [golden raisins](#)
- 1/4 cup [dried cranberries or cherries](#)
- 1/4 cup [dried apricots](#) *chopped*
- 1 tsp [grated orange zest](#)
- [juice from one orange](#)
- 1/4 tsp [pepper](#)
- 2 tbsp [parsley](#) *chopped*

## Instructions

1. Combine chicken broth and wild rice in medium saucepan; bring to a boil.
2. Reduce heat, cover and simmer 40 minutes or until almost tender.
3. In small saucepan, melt butter over low heat; stir in onion and brown sugar. Cook 10 minutes, stirring occasionally, until onion is tender and lightly browned.
4. Add cooked onions, raisins, cranberries, apricots, orange zest, orange juice and pepper to rice mixture.
5. Cover and simmer 10 minutes or until rice is tender and grains have puffed open.
6. Stir in parsley.